

Thai Prawn Noodles Recipe

Ingredients:

- Prawns – 200 gms halved
- Plain Egg Noodles – 150 gms, soaked in boiling water till al dente
- Basil Leaves – handful, chopped
- Coriander Leaves – handful, chopped
- Peanuts – 2 to 3 tblsp
- Red Chilli – 1, chopped
- Zest and Juice of 1/2 Lemon
- Extra-Virgin Olive Oil – 1 tblsp
- Sesame Oil – 1 tblsp
- Black Pepper Powder as per taste
- Salt as per taste
- Lemon Wedges to serve



Method:

- Grind the basil leaves, coriander leaves, peanuts, red chilli, lime zest, lime juice, sesame oil, a pinch of salt, 1/2 tblsp olive oil and 1 tblsp water together. Keep aside.
- Heat 1/2 tblsp olive oil in a pan over medium flame.
- Stir-fry the prawns for 3 minutes.
- Add the ground sauce.
- Drain excess water from the noodles and add to the pan.
- Sprinkle black pepper powder and mix well.
- Cook for a minute and transfer to a serving dish.
- Garnish with coriander leaves.
- Serve with lemon wedges.